



Mexican Beef Tortilla Wrap

Servings: 6

Prep Time: 20min

Cook Time: 10min

Ingredients

- 6 tortilla wraps
- 300-500g stir-fry beef strips
- 1 tub of crème fraîche
- lettuce leaves
- 1 punnet baby corn, finely sliced
- 1 red pepper, finely sliced
- 1 yellow pepper, finely sliced

FOR THE DRESSING

- juice of 1 lime
- 1 tsp castor sugar
- ¼ cup olive oil

FOR THE SALSA

- bunch of coriander, chopped
- ½ red onion, sliced
- 300g baby tomatoes, diced
- 1 green chilli, sliced
- 1 can red kidney beans

Directions

1. Make the salsa by mixing the coriander, red onion, baby tomatoes, green chilli and the kidney beans.
2. Make the dressing by whisking the lime juice, sugar and olive oil and pouring this over the beans and salsa mixture. Season with salt and pepper.
3. Heat the wraps in a pan on both sides until they are soft and pliable.
4. Heat a pan and stir fry the beef on a very high heat until cooked through, seasoning it with salt and pepper as you are frying it.
5. Set this aside. Now assemble your wrap by spreading it with crème fraîche. Make a bed of lettuce leaves in the centre stretching from one end of the wrap to the other.
6. Now layer the kidney beans salsa with the roast beef and the baby corn and peppers. Fold and enjoy!